

GREEN THE COLOR FOR ST. PATRICK'S DAY LUNCHEON—SOME TESTED RECIPES

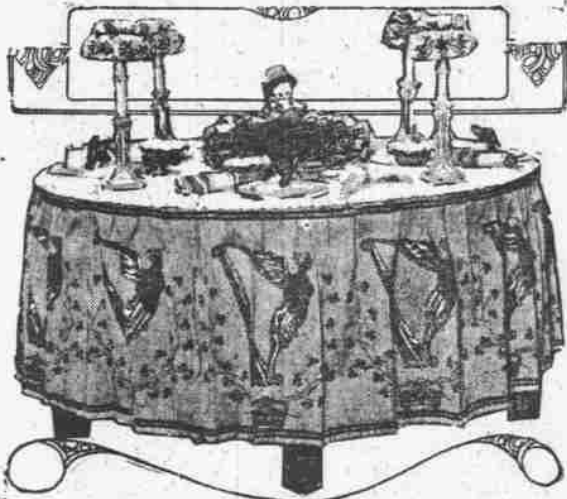


Table Décoration Suggested by Caroline Coe.

LUNCHEON MENU

- Cream pea soup.
- Mushroom and pea timbales or sweet breads.
- Peppers filled with potatoes.
- Spinach and egg.
- Olives.
- Pickles.
- Lettuce nest with pineapple and cheese custard.
- Pistachio ice cream.
- White cake with green icing.
- Coffee.
- Green and white mints.

SWEETBREAD AND MUSHROOM TIMBALES

Cook one slice of onion in two tablespoons of butter for five minutes, taking great care not to brown. Chop one cup of mushrooms very fine and a cup of cooked sweetbreads, also chopped very fine. Put this into the onion and butter. Add one-fourth

cup of fine bread crumbs, one-half cup of green sweet pepper, chopped fine, half teaspoon of salt, yolks of two eggs, well beaten.

All this to be wellbeaten together. Add one cup of thick white cream sauce. Lastly, fold in the stiffly beaten whites of two eggs. Butter the timbale molds thoroughly. Set them in pan of hot water. Cover with buttered paper and bake fifteen minutes. Remove from molds and serve with any desired sauce. Peas may be substituted for the sweetbreads if a strictly Lenten menu is desired.

SPINACH MOUNDS

Cook spinach until tender about twelve minutes. Put in colander and chop fine. Allow to drain. Salt to taste. Mix with chopped hard boiled eggs, four eggs for each peck of spinach used. Butter brown betty cups and put in the spinach, dot tops with